

## Vegetarian/Vegan Menu

### **Vegan tartare from the eggplant**

horseradish · pimperl crunch

COLD STARTER 22,50

### **Parsnip foam soup**

pear-basil espuma

SOUP 14,90

### **Vegan scallop**

Pak Choi · shiitake mushrooms ·

Tom Kha Gai espuma · puffed quinoa

WARM STARTER 24,50

### **Vegan beet plant**

savoy cabbage · horseradish

MAIN COURSE 29,50

### **Coconut panna cotta**

mango-papaya chutney

DESSERT 13,90

4-COURSE MENU 79,00

cold starter · soup · main course · dessert

5-GANG MENU 99,00

cold starter · soup · warm starter · main course · dessert

COVER OBLIGATORY 6,00

freshly baked homemade bread

fluffy salted caramel butter

## ASH WEDNESDAY MARCH 5<sup>TH</sup>, 2025

All dishes from the menu can also be ordered and enjoyed individually.

### SPARKLING START

BOLLINGER Special Cuvée 0,1l 15,90

BOLLINGER Rosé 0,1l 18,90

LANGLOIS Crémant de Loire Blanc 0,1l 9,90

LANGLOIS Crémant de Loire Rosé 0,1l 10,90

KALLFELZ Riesling Sekt 0,1l 9,90

### NON ALKOHOLIC CRAFT COCKTAILS

Raspberry Kiss 0,2l 10,50

raspberry puree · Organics Bitter Lemon · Monin chocolate ·  
soda water · mint

Exotic 0,15l 10,90

pineapple juice · banana juice · grape juice ·  
acid variation · pineapple column

### SPRITZ MODERN

Everybody's Darling 0,175l 10,90

Chandon Garden Spritz · Vermouth Bianco ·  
Hibiscus tea · Acid variation · Lauter sugar

Pete's Aperol 0,15l 10,90

Aperol · Belvedere Pure Vodka · Mandarin puree  
Monin vanilla syrup · Chandon Garden Spritz · Acid variation

Grapefruitcello Spritz 0,185l 11,90

Grapefruit cello · Prosecco · Organics Bitter Lemon

## Wine Pairing

### First Course

2017 **Grüner Veltliner Ried Mordthal**  
Vineyard Ecker-Eckhof, Kirchberg am Wagram  
0,1l

### Second Course

2020 **Sauvignon Blanc „Heiliger Rupert“**  
Vineyard Polz, Südsteiermark  
0,1l

### Third Course

2016 **Chardonnay Eichkogel Monopol  
Specula No. 12**  
Vineyard Schup, Thermenregion  
0,1l

### Forth Course

2018 **PINOT NOIR »803«**  
Vineyard Clemens Strobl, Kirchberg am Wagram  
0,1l

### Fifth Course

2009 **CHÂTEAU Coutet**  
Bordeaux / barsac  
5cl

Enjoy every moment and let yourself be spoilt by the  
seductive nuances of our selected wines.

**WINE PAIRING 4 COURSES 78,00**  
**WINE PAIRING 5 COURSES 89,00**

## Fish Menu

**Home-pickled Arctic sea trout** (A D G)  
blini · sour cream · salmon trout caviar

**COLD STARTER 27,90**

**Velouté of freshwater fish** (A D G L)  
fish cakes · vegetable brunoise

**SOUP 15,90**

**Fried scallop** (F L R)  
Pak Choi · king oyster mushrooms ·  
Tom Kha Gai espuma · puffed quinoa

**WARM STARTER 24,50**

**White catfish fillet from “Gut Dornau”** (B D G L)  
savoy cabbge · crayfish · horseradish

**MAIN COURSE 42,50**

**„Kaiserschmarrn“** (A C G)  
apple sauce

**DESSERT 17,90**

**4-COURSE MENU 99,00**  
cold starter · soup · main course · dessert

**5-GANG MENU 115,00**  
cold starter · soup · warm starter · main course · dessert

**COVER OBLIGATORY 6,00**  
freshly baked homemade bread  
fluffy salted caramel butter



VEGETARIAN



VEGAN



GLUTEN-FREE